



## VOLNAY 1<sup>ER</sup> CRU 'Clos des Chênes'

<b>Acreage</b>	0.654 hectares
<b>Grape variety</b>	Pinot Noir
<b>Age of vines</b>	Planted in 1939
<b>Soil</b>	Bathonian limestone, stony and ferruginous
<b>Density</b>	10,000 vines per hectare
<b>Harvest</b>	Hand-picked
<b>Production</b>	4,000 bottles
<b>Laying down</b>	From 2 to 15 years depending on the vintage

### VINIFICATION

<b>Destemming</b>	100% - 20% whole bunches in good vintages
<b>Maturation</b>	12 months in barrels, then 4 months in stainless steel vats (10-20% new barrels)
<b>Fermentation</b>	18 days in open, temperature-controlled, stainless steel vats; very little punching down and some pumping over

### TASTING NOTES

With a beautiful ruby colour, its robe appears luminous and very intense. On the nose, a delicate scent of violets awakens the senses, followed by delicate aromas of red fruits (wild strawberry, cherry) and sweet spices. On the palate, its tannins are silky, velvety and elegant. Very charming, this Volnay is simply irresistible.

### FOOD PAIRING

Game birds and delicate meats are ideal partners for this Volnay: a young roasted guinea fowl or a veal haunch with morels will do it justice. It pairs well with mild cheese, such as Comté or Chaource.

Serve at 14 to 16°C



## VOLNAY 1<sup>ER</sup> CRU 'Champans'

Acreage	0.2516 hectares
Grape variety	Pinot Noir
Age of vines	40 years
Soil	Clay limestone
Density	10,000 vines per hectare
Harvest	Hand-picked
Production	1,600 bottles
Laying down	From 2 to 15 years depending on the vintage

### VINIFICATION

Destemming	100% - 20% whole bunches in good vintages
Maturation	15 months in barrels, then 2 months in stainless steel vats (10-20% new barrels)
Fermentation	18 days in open, temperature-controlled, stainless steel vats; very little punching down and some pumping over

### TASTING NOTES

Its deep red robe makes this the most deeply coloured wine of the estate. On the nose, it suggests power and volume, while distilling beautiful notes of ripe red fruits. Its ample palate is pure and well balanced and finishes with the most pleasant fruity notes.

### FOOD PAIRING

This wine will accompany characterful dishes, such as game or meats in sauces and will also be divine with soft cheeses, such as Brie or Saint-Marcellin.

Serve at 14 to 16°C



## VOLNAY 'Vieilles Vignes'

<b>Acreage</b>	1.8 hectares
<b>Grape variety</b>	Pinot Noir
<b>Age of vines</b>	55 years on average
<b>Soil</b>	A succession of limestone with ferruginous oolites
<b>Density</b>	10,000 vines per hectare
<b>Harvest</b>	Hand-picked
<b>Production</b>	12,000 bottles
<b>Laying down</b>	From 2 to 8 years depending on the vintage

### VINIFICATION

<b>Destemming</b>	100%
<b>Maturation</b>	12 months in barrels, then 4 months in stainless steel vats (10-20% new barrels)
<b>Fermentation</b>	18 days in open, temperature-controlled, stainless steel vats; very little punching down and some pumping over

### TASTING NOTES

This wine has donned a robe of a beautiful dark red colour with a purple reflection. The nose evokes small black fruits (blackberry, blueberry, blackcurrant). On the palate, its finesse and balance will delight those with the highest of expectations. Its silky tannins make it a charming wine.

### FOOD PAIRING

Roasted or slow-simmered poultry will respond well to this wine: Bresse chicken with cream, guinea fowl with cabbage or poached capon. Cheese pairs well too, provided that it is creamy or silky on the palate: Brie or Chaource, for example.

Serve at 14 to 16°C



## POMMARD 1<sup>ER</sup> CRU 'Les Bertins'

<b>Acreage</b>	0.4529 hectares
<b>Grape variety</b>	Pinot Noir
<b>Age of vines</b>	50 years
<b>Soil</b>	Bathonian clay limestone
<b>Density</b>	10,000 vines per hectare
<b>Harvest</b>	Hand-picked
<b>Production</b>	2,800 bottles
<b>Laying down</b>	From 3 to 15 years depending on the vintage

### VINIFICATION

<b>Destemming</b>	100% - 20% whole bunches in good vintages
<b>Maturation</b>	12 months in barrels, then 4 months in stainless steel vats (10-20% new barrels)
<b>Fermentation</b>	18 days in open, temperature-controlled, stainless steel vats; very little punching down and some pumping over

### TASTING NOTES

The robe and nuances of this wine are deep red and purplish ruby.

On the nose, small black fruits (blackberry, blueberry) are dominant when young. With age, the aromas tend towards truffle, copper and chocolate notes, enlivened by floral scents. On the palate, the balance is perfect - powerful and round. A charming wine.

### FOOD PAIRING

Furred or feathered game will do this wine justice: hare à la royale, wild boar stew with grand veneur sauce, or even guinea fowl salmis. It pairs equally well with a fine prime rib or raw milk cheese.

Serve at 14 to 16°C



## POMMARD 'Les Vaumuriens hauts'

<b>Acreage</b>	0.6973 hectares
<b>Grape variety</b>	Pinot Noir
<b>Age of vines</b>	40 years on average
<b>Soil</b>	Bedrock
<b>Density</b>	10,000 vines per hectare
<b>Harvest</b>	Hand-picked
<b>Production</b>	4,500 bottles
<b>Laying down</b>	From 2 to 15 years depending on the vintage

### VINIFICATION

<b>Destemming</b>	100%
<b>Maturation</b>	12 months in barrels, then 4 months in stainless steel vats (10-20% new barrels)
<b>Fermentation</b>	18 days in open, temperature-controlled, stainless steel vats; very little punching down and some pumping over

### TASTING NOTES

Its dense and velvety robe leans towards a red-black colour. The nose expresses aromas of blackberry, blueberry, redcurrant, and cherry pit. It can develop a wild feline character with age.

On the palate, this Pommard combines power and minerality, which gives it an aromatic complexity worthy of the greats.

### FOOD PAIRING

In perfect harmony with feathered or furred game, braised or roasted. It also accompanies red meats, for example beef steak or duck breast. It goes well with the most powerful cheeses, such as Epoisses.

Serve at 14 to 16°C



## ALOXE-CORTON 'Les Caillettes'

<b>Acreage</b>	0.6449 hectares
<b>Grape variety</b>	Pinot Noir
<b>Age of vines</b>	60 years
<b>Soil</b>	Clay limestone
<b>Density</b>	10,000 vines per hectare
<b>Harvest</b>	Hand-picked
<b>Production</b>	3,900 bottles
<b>Laying down</b>	From 2 to 12 years depending on the vintage

### VINIFICATION

<b>Destemming</b>	100% - 20% whole bunches in good vintages
<b>Maturation</b>	12 months in barrels, then 4 months in stainless steel vats (10-20% new barrels)
<b>Fermentation</b>	18 days in open, temperature-controlled, stainless steel vats; very little punching down and some pumping over

### TASTING NOTES

This Aloxé-Corton has a silky robe, rather dark and tending towards reddish-garnet. On the nose, and when young, spring aromas mingle with those of small red fruit (raspberry, strawberry, cherry) and black fruit (blackcurrant, blackberry). With age, it will develop more powerful aromas: peony and jasmine, prune and pistachio, leather and truffle, jam and brandy. On the palate, its generosity and elegance make it quite simply charming and very pleasant.

### FOOD PAIRING

Perfect with red meats, grilled or in sauce, and will pair perfectly with roast poultry. It goes very well with cheese, and cheese lovers will opt for soft or washed-rind cheeses, such as Livarot or Ami du Chambertin.

Serve at 15 to 16°C





## BOURGOGNE HAUTES-CÔTES DE BEAUNE

Acreage	3.35 hectares
Grape variety	Pinot Noir
Age of vines	15 years
Soil	Clay limestone, stony, and slightly ochre
Density	10,000 vines per hectare
Harvest	Hand-picked
Production	30,000 bottles
Laying down	From 1 to 5 years depending on the vintage

### VINIFICATION

Destemming	100%
Maturation	6-8 months, 30% in barrels and 60% in stainless steel vats
Fermentation	15 days in open, temperature-controlled, stainless steel vats; very little punching down and some pumping over

### TASTING NOTES

The purple robe is nuanced by a light purple tone. On the nose, the aromas of sour cherry, raspberry and strawberry prevail and are drawn out by a delicate scent of violets. On the palate, it is spontaneous, a gourmet wine, and its tannins are resolutely round and silky. Quite simply, a pleasurable wine.

### FOOD PAIRING

This wine brings out the gourmet in everyone! It pairs beautifully with a traditional Beef Bourguignon and will go very well with roast or grilled meat. Choose a dish with balanced flavours, not too spicy. A Comté or a fresh cheese will also go down a treat.

Serve at 14 to 16°C



## BOURGOGNE CÔTE D'OR

Acreage	1HA77
Grape variety	Pinot Noir
Soil	Clay limestone
Density	10,000 vines per hectare
Harvest	Hand-picked
Production	800 bottles
Laying down	From 1 to 6 years

### VINIFICATION

Destemming	100% destemmed
Maturation	10 to 12 months in tanks
Fermentation	18 days in thermoregulated stainless steel tanks – very little punching down and some pumping over

### TASTING NOTES

Fruity with plenty of finesse, this wine is round and elegant – a real pleasure to drink.

### FOOD PAIRING

Alone or accompanied by red meat, poultry or a charcuterie board, this Burgundy will delight you with its aromas of red fruit and its finesse.

Serve at 14 to 16°C



DOMAINE  
HENRI  
*Delagrance*  
et Fils



## MEURSAULT

<b>Acreage</b>	0.5435 hectares
<b>Grape variety</b>	Chardonnay
<b>Age of vines</b>	40 years
<b>Soil</b>	Blends of two terroirs: 'Les Forges' (red ochre earth) and 'Magnys' (on gravel)
<b>Density</b>	10,000 vines per hectare
<b>Harvest</b>	Hand-picked
<b>Production</b>	4,500 bottles
<b>Laying down</b>	From 2 to 8 years depending on the vintage

## VINIFICATION

<b>Fermentation</b>	Starting out in stainless steel vats, the wines are then put into barrels for barrel fermentation
<b>Maturation</b>	12 months in barrels using 20% new barrels

## TASTING NOTES

The robe is limpid and brilliant with a silver reflection. Depending on age, its colour will tend to green-gold or bronze. On the nose, aromas of flowers dominate (hawthorn, acacias, elderflower, fern, lime blossom, verbenas) and are balanced by its natural minerality (flint) with a light citrus scent. With age, it will develop aromas of honeyed hazelnuts. On the palate, it proves to be a rich, opulent wine with a lot of character.

## FOOD PAIRING

A wine for both surf and turf. Seafood pairs wonderfully: grilled shellfish, such as lobster, or a scallop fricassee. Alternatively, it is perfect with foie gras, veal haunch, or creamy poultry. It also accompanies blue cheeses very well.

Serve at 12 to 14°C

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## BOURGOGNE HAUTES-CÔTES DE BEAUNE

Acreage	3 hectares
Grape variety	Chardonnay
Age of vines	30 years
Soil	Clay limestone, stony, and slightly ochre
Density	10,000 vines per hectare
Harvest	Machine harvesting
Production	20,000 bottles
Laying down	From 2 to 5 years depending on the vintage

### VINIFICATION

Fermentation	In stainless steel vats for 3 weeks
Maturation	10 months in stainless steel vats

### TASTING NOTES

Its robe displays a straw colour with some pale gold reflections. On the nose, its aromatic complexity reveals aromas of slightly honeyed white flowers. It is well balanced on the palate: the freshness of Chardonnay is balanced by a slightly mellow note.

### FOOD PAIRING

A perfect pairing with traditional snails, but it sits just as effortlessly with vegetables from the wok, or a fish in sauce. With cheese, it goes well with Gruyère or Comté, and proves to be a cheeky accompaniment to fresh goat's cheese!

Serve at 10 to 13°C



## VOLNAY 1<sup>ER</sup> CRU 'Santenots'

Acreage	0.1767 hectares
Grape variety	Pinot Noir
Age of vines	40 years
Soil	Clay limestone
Density	10,000 vines per hectare
Harvest	Hand-picked
Production	200 bottles - 300 magnums
Laying down	From 2 to 15 years depending on the vintage

### VINIFICATION

Destemming	100% - 20% whole bunches in good vintages
Maturation	12 months in barrels, then 4 months in stainless steel vats (10-20% new barrels)
Fermentation	18 days in open, temperature-controlled, stainless steel vats; very little punching down and some pumping over

### TASTING NOTES

A deep, intense and beautiful ruby-red robe. On the nose, it boasts floral and delicate perfumes of violet and rose, joined by small red fruits (strawberry, raspberry). On the palate, the balance is perfect, with silky tannins. A wine of great finesse.

### FOOD PAIRING

Its balance and finesse call for delicate dishes: slightly spicy roasted red meat, nicely cooked game birds: capon stuffed with ceps, for example, or farm poultry supreme with truffles. A delicate wine that calls for rather mild or creamy cheese: Brie, Chaource, or even Reblochon.

Serve at 14 to 16°C



## CHASSAGNE-MONTRACHET 1<sup>ER</sup> CRU 'La Maltroie'

Origin of grapes	Small amounts of grapes purchased from an estate chosen for its reasoned approach to viticulture
Grape variety	Chardonnay
Soil	Clay limestone
Harvest	Hand-picked
Production	600 bottles
Laying down	From 5 to 12 years depending on the vintage

### VINIFICATION

Fermentation	In barrels – length of time varies according to vintage
Maturation	12 months in barrels, then 6 months in vats (10-15% new barrels)

### TASTING NOTES

A brilliant robe with a beautiful yellow-gold colour. On the nose, aromas of white flowers and citrus fruits develop. The palate is fresh, round and delicate. Its aromatic complexity will appeal to delicate palates.

### FOOD PAIRING

Works perfectly with sea fish and shellfish, as well as freshwater fish, a delicious accompaniment to both spiny lobster and pike Dijon-style. A pleasant surprise with foie gras, and cheeky with a mild cheese.

Serve at 12 to 14°C



## CHASSAGNE-MONTRACHET

<b>Origin of grapes</b>	Small amounts of grapes purchased from an estate chosen for its reasoned approach to viticulture
<b>Grape variety</b>	Chardonnay
<b>Soil</b>	Clay limestone
<b>Harvest</b>	Hand-picked
<b>Production</b>	2,700 bottles
<b>Laying down</b>	From 1 to 10 years depending on the vintage

### VINIFICATION

<b>Fermentation</b>	In barrels – length of time varies according to vintage
<b>Maturation</b>	10 months in barrels, then 2 months in vats (10-15% new barrels)

### TASTING NOTES

The robe of this Chassagne-Montrachet is typical of a Chardonnay: a gold colour with green reflections. On the nose, we can clearly distinguish aromas of hawthorn, acacia and honeysuckle, with verbena and hazelnut added to the mix. Its minerality still comes through and there's flint to balance the natural fat. With age, it will tend towards notes of honey and ripe pear. On the palate, its opulence persists, and it remains undeniably well balanced.

### FOOD PAIRING

Poultry in its finest form will pair perfectly with this Chassagne-Montrachet. But fish should not be overlooked, even spicy fish, or characterful shellfish like lobster. It will also go wonderfully with foie gras.

Serve at 12 to 14°C



## PULIGNY-MONTRACHET

Origin of grapes	Small amounts of grapes purchased from an estate chosen for its reasoned approach to viticulture
Grape variety	Chardonnay
Soil	Clay limestone
Density	10,000 vines per hectare
Harvest	Hand-picked
Production	1,200 bottles
Laying down	From 1 to 10 years depending on the vintage

### VINIFICATION

Fermentation	In barrels – length of time varies according to vintage
Maturation	12 months in barrels, then 4 months in stainless steel vats (10-20% new barrels)

### TASTING NOTES

The robe is stitched with gold – brilliant and adorned with greenish reflections. The colour deepens with age. The bouquet speaks of hawthorn, ripe grapes, marzipan, hazelnut, amber, lemongrass, green apple. Lactic aromas (butter, hot croissant) and minerals (flint) are common, as well as honey.

### FOOD PAIRING

Pairs equally with poultry in sauce and pan-fried veal with mushrooms, and can sit happily with foie gras, lobster and spiny lobster, as well as grilled and pan-fried sea fish. It enjoys the company of goat's cheese and Reblochon, as well as bloomy rind soft cheeses such as Brie de Meaux.

Serve at 11 to 13°C





## CRÉMANT DE BOURGOGNE 'Blanc de blancs'

Origin of grapes	Selection of terroirs to suit the expression of Chardonnay and Aligoté
Method	Traditional
Blend	90% Chardonnay, 10% Aligoté
Dose	6 g/L
Soil	Clay limestone
Density	10,000 vines per hectare
Harvest	Hand-picked
Laying down	Drink young

### VINIFICATION

Pressing	Slow cycle, using only the first press
Fermentation	In stainless steel vats
Maturation	12 to 18 months on lees in temperature-controlled cellars

### TASTING NOTES

The robe is elegant and very pleasant. The fine bubbles enhance the yellow-gold colour. On the nose, its freshness predominates, due to aromas of white flowers and citrus fruits. On the palate, the delicacy of the bubbles transcends its very floral nature.

### FOOD PAIRING

Traditionally served as an aperitif, this Crémant de Bourgogne will accompany cooked white fish, seafood and shellfish with panache.

Serve at 7 to 8°C